

German Potato Soup

Ingredients

1kg potatoes, starchy
2 medium-sized yellow onions
3 medium-sized carrots
1 leek
1 small celery root
4 wiener/frankfurter sausages
2 tablespoons oil
4 cups vegetable broth,
approximately 1/4 cup whipping cream
1/2 cup chopped parsley,
approximately 1 teaspoon salt, more to taste
1/2 teaspoon pepper, more to taste
1/2 teaspoon nutmeg

Instructions

1. Peel, wash, and cut the potatoes into approx. 1/4 - 1/2 inch sized cubes. Peel and finely chop the onion. Wash the other vegetables (leek, celery root, carrots), peel where necessary/desired, and chop them into small cubes or rings as well.
2. Heat 2 tablespoons of oil in a large pot, add the onions and sauté them for a few minutes until they become translucent. Add the potatoes and other vegetables and sauté for 2-3 minutes as well.
3. Now add your vegetable broth to the pot. The broth should just cover all the vegetables. In our case, this was 4 cups of vegetable broth - but it might be slightly more or less for you.
4. Bring everything to a low boil, then turn down the heat and let the soup simmer for around 20 minutes with the lid on. Stir occasionally.
5. In the meantime, cut the sausages into slices. Also, wash and chop the parsley.
6. After the 20 minutes, add the sliced sausage, chopped parsley, whipping cream (NOT sweet already "whipped" cream), salt, pepper, and nutmeg to the soup - then give it a stir.
7. Let everything simmer for 5 more minutes until the sausages are heated. Add more salt and/or pepper to taste, if desired.
8. You can garnish the soup with some more fresh parsley before serving.